

STUZZICHINI & ANTIPASTI

PANE FRESCO 3.5pp
Sourdough, olive oil & balsamic, house made chilli *gfo vg*

SMOKY BAY OYSTER

Natural gf 6ea
Yuzu & shallot mignonette 7ea

ABROHLOS ISLAND SCALLOP

Grilled scallop, porcini paste, miso butter, leek ash *gf* 9ea

ANCHOVY SOLDIER

Cantabrian anchovy on housemade focaccia, cannellini bean purée, burnt lemon oil, salsa verde *gfo* 9ea

BURRATA

Gazpacho, cherry tomato medley, pickled green tomato, basil oil, herb pangrattato *gfo v* 28

WAGYU BRESAOLA

Cured wagyu beef, pickled guindilla chilli, Parmigiano *gf* 23

PEPERONATA

Charred capsicum, Romesco sauce, cannellini puree, toasted almonds, house made focaccia (*contains nuts*) *vg gfo* 19

QUAGLIA ALLA GRIGLIA

Woodgrilled quail, sweet potato purée, quail jus, salmoriglio dressing *gf* 19

PASTA

CAVATELLI

Small shell pasta, tomato sugo, chilli, garlic, parsley, freshly grated Parmigiano Reggiano *v vgo gfo* 29

GNOCCHI

Handrolled potato gnocchi, four cheese sauce, sauteed mushroom, porcini, parsley *v* 35

TAGLIATELLE

Hand-cut long pasta ribbons, Angus short rib ragu, grated Parmigiano Reggiano *gfo* 39

PESCE DEL GIORNO

Woodgrilled Market fish, lemon & herb salmoriglio, roasted cherry tomato, olives and potatoes *gf* POA

CAULIFLOWER

Charred Cauliflower, Romesco sauce, crispy chickpeas, pickled raisins, Pistachio pesto *gf vg* 29

300GR SCOTCH FILLET

300gr woodfired Scotch Fillet, pepper sauce *gf*
add smoky honey butter 4 54

POTATOES

Roasted potatoes, rosemary salt, lemon, parsley *vg* 16

GRILLED GREENS

Woodfired snow peas, zucchini, broccolini & long beans, lemon, anchovy & balsamic dressing, almonds (*contains nuts*) *gf* 17

BLACK ANGUS SLIDER

Woodgrilled Black Angus beef patty, truffle aioli, taleggio & caramelised onion on a toasted milk bun 12ea

FIORI DI ZUCCA

Battered zucchini flowers, cacio e pepe & ricotta filling, truffle, Parmigiano Reggiano *v* 10ea

ARANCINI AL PROSCIUTTO

Crispy risotto balls with Prosciutto & saffron, Provolone cheese, Calabrian aioli, Parmigiano (4pcs) 19

PROSCIUTTO E OLIVE

Prosciutto San Daniele, mixed olives, cornichons *gf* 19

KINGFISH CRUDO

Cured SA kingfish, calamansi & apple vinaigrette, green apple, fennel, green chilli oil, dill *gf* 29

BEEF CARPACCIO

Potato crisps, truffle aioli, quattro formaggio fondata, wild rocket, lemon oil *gfo* 28

POLPO ALLA GRIGLIA

Woodfired octopus, sautéed cannellini beans, confit cherry tomatoes, nduja oil, gremolata *gf* 29

RAVIOLI

Handmade pasta, braised Osso buco filling, veal & bone marrow sauce, gremolata, Parmigiano 39

LINGUINE

Moreton Bay Bugs, nduja vodka sauce, spicy pangrattato *gfo* 43

CAMPANELLE

Short bell-shaped pasta, Pork & fennel sausage ragu, broccoli puree, crispy kale *gfo* 37

SECONDI

COTOLETTA DI POLLO

1/2 deboned free-range Panko crumbed chicken, pearl onion & cornichon crème, kohlrabi slaw 39

LAMB SHOULDER

Braised Lamb Shoulder with a balsamic reduction & honey-mint Jus *gf* 46

DRY AGED SPECIAL

In-house dry aged beef, woodfired and served with seasonal garnish POA

CONTORNI

INSALATA DI RADICCHIO

Radicchio, cos, witlof, beetroot, orange, citrus & honey vinaigrette *v gf* 16

PANZANELLA

Heirloom tomatoes, croutons, pickled onion, basil, oregano, cucumber, olives *vg gfo* 17